

# School Nutrition Skills Development Courses Summer 2015

Registration will initially be limited to two participants from each School Food Authority (SFA) per classroom. If space is available one week prior to the training, additional participants may be permitted to register. There is no registration cost to attend the classes. Participants are responsible for all costs associated with travel. Meals are not included in any of the classes. Travel expenses for staff training are allowable costs that may be charged to the school nutrition fund (Fund 50).

**Please note:**

- On Thursday, August 6, the “Meal Patterns for Breakfast and Lunch” session will be conducted in Spanish at the Milwaukee location.
- The SNT will also be holding virtual office hours throughout the summer to answer your questions! More information can be found at the end of this document.

## Fox Valley Technical College, Appleton:

Tuesday – June 23				Wednesday – June 24				Thursday – June 25			
AM		PM		AM		PM		AM		PM	
Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				Financial Management 8:00 am – 12:00 pm		Procurement Regulations 1:00 – 5:00 pm	
				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm			
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Menu Planning Tools 8:00 am – 12:00 pm			
Team Nutrition 8:30 -10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm		Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	Food Safety Update 1:00 – 5:00 pm					

Northcentral Technical College, Wausau:

Tuesday – July 14		Wednesday – July 15				Thursday – July 16		
AM	PM	AM		PM		AM		PM
Financial Management 8:00 am – 12:00 pm	Procurement Regulations 1:00 – 5:00 pm	Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		
Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm		Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				ServSafe Certification Course 7:30 am – 4:40 pm (\$79)		
Child Nutrition Program Basics 8:00 am – 5:00 pm		Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Menu Planning Tools 8:00 am – 12:00 pm		
		Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm	Community Elig Provision 3:15 – 5:15 pm	Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	

School District of Holmen, Holmen:

Tuesday – July 21				Wednesday – July 22		Thursday – July 23		
AM		PM		AM	PM	AM		PM
Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm		Financial Management 8:00 am – 12:00 pm		Procurement Regulations 1:00 – 5:00 pm
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Child Nutrition Program – The Basics 8:00 am – 5:00 pm		Menu Planning Tools 8:00 am – 12:00 pm		
Nutrition 101 – A Taste of Food and Fitness 8:00 am – 5:00 pm				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		
Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm		ServSafe Certification Course 7:30 am – 4:40 pm (\$79)		Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	

DPI, Madison:

Tuesday – July 28		Wednesday – July 29				Thursday – July 30		
AM	PM	AM		PM		AM		PM
	Financial Management 1:00 – 5:00 pm			Food Safety Update 1:00 – 5:00 pm				
ServSafe Certification Course 7:30 am – 4:40 pm (\$79)		Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm				Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm		
Procurement Regulations 8:00 am – 12:00 pm		Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm			Nutrition 101 – A Taste of Food and Fitness 8:00 am – 5:00 pm		
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Professional Standards 1:00 – 3:00 pm	Marketing and Social Media 3:15 – 5:15 pm	Menu Planning Tools 8:00 am – 12:00 pm		Get Savvy Smart Snacks 1:00 – 3:00 pm

Milwaukee Area Technical College, Downtown Campus:

Tuesday – August 4				Wednesday – August 5		Thursday – August 6		
AM		PM		AM	PM	AM		PM
Food Safety Update 8:00 am – 12:00 pm		Financial Management 1:00 – 5:00 pm				Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	Procurement Regulations 1:00 – 5:00 pm
Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm		Nutrition 101– A Taste of Food and Fitness 8:00 am – 5:00 pm		
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		Meal Pattern – The Whole Enchilada (taught in Spanish) 8:00 am – 5:00 pm		
Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm	Community Elig Provision 3:15 – 5:15 pm	Child Nutrition Program – The Basics 8:00 am – 5:00 pm		Menu Planning Tools 8:00 am – 12:00 pm		

Wednesday August 5 and Thursday August 6 at Greenfield Middle School, ServSafe Certification Course, REGISTER FOR THIS CLASS at <https://www.regonline.com/servsafeaug52015>

Lac Courte Oreilles Community College, Hayward:

Tuesday – August 11				Wednesday – August 12			Thursday – August 13	
AM		PM		AM		PM	AM	PM
Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm				Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm			Financial Management 8:00 am – 12:00 pm	Procurement Regulations 1:00 – 5:00 pm
				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm			Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm	
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Child Nutrition Program – The Basics 8:00 am – 5:00 pm			Menu Planning Tools 8:00 am – 12:00 pm	
Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm		Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm			

## Virtual Office Hours

We recognize that a major factor to understanding school meal regulations and operations is one-on-one technical assistance. Using a virtual chat room called TodaysMeet, DPI staff will be available during several 2-hour timeslots throughout the summer to answer any questions you may have. Joining the chat room and asking questions will be easy – you will simply click on a link to a webpage and type in your question! There is no agenda for these sessions. Participants may come and go as they please or stay for the entire session to learn from the questions of others. This is a unique opportunity that we hope you take advantage of!

Date	Time
Monday, June 29 <sup>th</sup>	9:00 – 11:00 am
Friday, July 17 <sup>th</sup>	1:00 – 3:00 pm
Friday, July 24 <sup>th</sup>	9:00 – 11:00 am
Friday, July 31 <sup>st</sup>	1:00 – 3:00 pm
Monday, August 10 <sup>th</sup>	9:00 – 11:00 am
Monday, August 17 <sup>th</sup>	1:00 – 3:00 pm